

STACK 571

BURGER & WHISKEY BAR

MEDIA KIT

TACOMA
5061 Main Street
253-301-2962

LAKE TAPPS
7096 Lakeland Hills SE, Suite 101
253-397-4899

BOTHELL
9924 NE 185th Street, Suite 101
425-408-1078

OLYMPIA
625 Black Lake boulevard, Suite 350
360-810-2675

FOUNDED

November 2016, Tacoma, Washington

LOCATIONS

Tacoma: 5061 Main Street, 253-301-2962

Bothell: 9924 NE 185th Street, Suite 101, 425-408-1078

Lake Tapps: 7096 Lakeland Hills SE, Suite 101, 253-397-4899

Olympia: 625 Black Lake boulevard, Suite 350, 360-810-2675

OWNERS

Attila Szabo, Owner, President and Operating Partner
Bob Acree, Owner
Chris Anderson, Owner
Chris Bryant, Owner and Executive Chef

RESTAURANT CONCEPT

High-energy neighborhood casual restaurant with extra emphasis on featuring local, fresh, sustainable, and high quality ingredients, handcrafted ales and great Whiskeys.

HOURS OF OPERATION

DINING ROOM:
Sunday through Thursday, 11 a.m. to 11 p.m.
Saturday and Sunday, 11 a.m. to 12 a.m.

BAR LAST CALL:
Sunday through Thursday, 11 p.m.
Friday and Saturday, 12 a.m.

ATMOSPHERE

Stack 571 Burger and Whiskey Bar offers an open concept with great energy. Wood and metal accents lend a contemporary and comfortable feel, while generous happy hours throughout the restaurant and rotating specials provide variety and affordability.

SEATING CAPACITY

Each Stack 571 location seats approximately 100 in the dining room and bar. Seasonal outdoor patio dining adds an additional 50-person seating capacity.

CREDIT CARDS

Visa, MasterCard, American Express, Discover, Diner's Club

WEBSITE & SOCIAL MEDIA

www.stack571.com

Facebook: www.facebook.com/stack571/
Instagram: www.instagram.com/stack571
Twitter: www.twitter.com/stack571

MENU

Stack 571's menu includes appetizers, salads, sandwiches and, of course, Signature Burgers featuring fresh, quality ingredients. Whenever possible Stack 571's Executive Chef uses local, regional, organic, free range, wild, and sustainable ingredients including locally farmed produce, Washington poultry and beef, wild Northwest seafood, local artisan bread, and local microbrews. Stack 571 also features more than 100 local, national and international whiskeys and that quintessential burger pairing, Signature Milkshakes.



MISSION

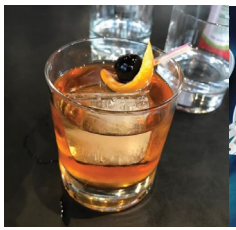
To be the first choice of our guests and our people.

RESTAURANT POSITION

Stack 571 Burger & Whiskey Bar is great burgers, great beer, and great whiskey. We achieve this by living by these values:

We have integrity
We are excellent
We have value
We have fun

As a result of these values, we will carry these messages to others and practice these principles in all our daily work.







PERSONALITY OF THE RESTAURANT

- Active, casual, and affordable with a keen sense of style.
- A meeting place where friends gather to eat and drink.
- Fun, active and entertaining music is a blend of current and rock.
- Food and beverage presentations are full flavored with great quality every time.
- We are local, fresh, sustainable, and innovative.
- Stack 571 is everyday affordable.

UNIQUE STACK 571 FEATURES

Local, regional, organic, free range, wild, and sustainable items are used throughout the food, beverages and merchandising platforms of the restaurant where they support and enhance the value proposition. Examples include:

- Locally Farmed Produce
- Washington Poultry
- Wild Northwest & Alaskan Seafood
- Hormone/Antibiotic-free Beef
- Local Artisan bread
- Northwest Wines, Spirits and Beers
- Recycled paper for menus, napkins, to go packaging, paper towels.



STACK 571 PRESIDENT AND OPERATING PARTNER ATTILA SZABO

A 33-year restaurant veteran, WildFin President and Operating Partner Attila Szabo set out with his business partners to create a neighborhood restaurant capturing the essence of the Pacific Northwest with WildFin American Grill in 2011. Their vision included creating a comfortable, friendly place where neighbors could gather to escape the everyday pressures of life and enjoy themselves through delicious, affordable food, an uplifting atmosphere, and welcoming company. Wildfin has grown to three successful locations – Issaquah, Renton, Tacoma with a forth opening in February 2018, in Vancouver, Washington.

Expanding on his neighborhood comfortable restaurant feel at everyday affordable prices, the partners developed Stack 571 Burger & Whiskey Bar, choosing the name as a nod to the former 571-foot American Smelting and Refining Company smokestack that once stood at Point Ruston.

Before forming WildFin's parent company, WildFin Northwest LLC, in 2010, Attila spent 15 years with Restaurants Unlimited Inc. as chief operating officer. In this position he was responsible for operations, marketing, purchasing, human resources and product development for 60 restaurants operating under 17 different concepts in 13 states.

EXECUTIVE CHEF CHRIS BRYANT

Born and raised in Seattle, WildFin American Grill's Executive Chef Chris Bryant is passionate about the Pacific Northwest's vast culinary bounty, from fresh seafood in local waters to the superior produce, meats and cheeses from the region's fertile valleys and farms. He expresses his appreciation through his cooking, where his creations feature the best local ingredients, prepared simply to highlight the characteristics of individual flavors.

"My cooking philosophy goes far beyond the food we prepare," Chef Bryant says. "It's about putting the experience of the guest first. I have a special appreciation for the Northwest's abundance and our fragile ecosystem. I strive to carefully select every ingredient and use each to create dishes that celebrate our region's unique flavors."

A graduate of Washington State University's prestigious School of Hotel and Restaurant Administration, Chef Bryant has more than 20 years of restaurant business experience, including training national culinary teams and developing unique menus for some of Seattle's most esteemed restaurants – Palomino, Palisade, and Maggie Bluffs in Seattle. Chef Bryant credits his grandmother for his love of cooking. He grew up visiting her on holidays and special occasions and remembers being captivated over the food, time, attention to detail, and passion she put into her cooking. Her dedication to good food remains his life-long inspiration.

OWNER BOB ACREE

Bob Acree is the majority owner of Brews Brothers, LLC and WildFin Northwest, LLC. He has over 30 years experience in retail, service and real estate development.

OWNER CHRIS ANDERSON

Chris Anderson has more than 38 years experience in the restaurant industry and is the minority Owner and Operating Partner of Brews Brothers LLC, established in 1995 and a minority owner in WildFin Northwest LLC. The Glacier BrewHouse is a restaurant/brewery that offers a diverse style of food and beverage in a warm, approachable and unique design. Sales for the Glacier BrewHouse rank it as one of the top 10 grossing operations of its kind on the West Coast serving over 300,000 guests annually. Orso was opened in 2000 to great success and delivers a slightly more upscale experience in a traditional, soothing and warm design with Mediterranean accents.



COMMUNITY PARTNERS

Stack 571 is continually working to find and procure products that are sustainable, responsibly grown & harvested and, when available local to the Pacific Northwest. We work with local farmers in the Snoqualmie, Puyallup and Yakima Valley to source seasonal fruits and vegetables throughout the growing season. Beef from RR Ranch is also a part of our menu.

Stack 571 also features a wide selection of locally crafted spirits, Washington wines and all of our draft beers are from Northwest Craft Breweries.

COMMUNITY CHARITIES

This is a partial list of Charities, Organizations and Non-Profits that Stack 571 Burger & Whiskey Bar parent company WildFin Northwest LLC has been honored to support since the company's inception in 2010.

- Swedish Cancer Institute
- YWCA
- Open Window School
- Eastside Fire & Rescue
- The Jewish Day School
- Eastside Baby Corner
- Issaquah Schools Foundation
- St. Joseph's School
- Eastside Catholic School
- Washington State Patrol Troopers Association
- Cascade Ridge Elementary
- Issaquah High School
- Farestart
- The David Pettigrew Memorial Foundation
- Mack Strong Team-Works Charity
- P.E.O. Sisterhood
- Children's Response Center (Harborview Medical Center/ UW Medicine)
- Life Care Center of Kirkland
- Leukemia & Lymphoma Society
- Sunset Elementary
- American Cancer Society
- Team Geneva
- Seattle Children's Hospital Foundation
- Kiwanis International
- Susan G. Komen Organization
- The Issaquah Women's Foundation
- Sammamish Hills Lutheran Church
- Tavon Center
- The Children's Garden School
- Eastlake High School
- Life Enrichment Options
- The Grange Supply's Ladies Night Trunk Show (Susan G. Komen Puget Sound Affiliate)
- Skyline High School
- Autism Speaks
- Claire/Beckett Guild
- Broadway Center for the Performing Arts
- Point Defiance Zoo & Aquarium

PHOTOGRAPHY





















MEDIA ASSETS

IN THE PRESS

A NEW AROMA IN TACOMA AS THE RESTAURANT SCENE BOOMS
http://q13fox.com/2017/04/19/a-new-aroma-in-tacoma/

NEW WATERFRONT RESTAURANT SERVES TALL BURGERS, ABOUT 100 WHISKEYS
http://www.thenewstribune.com/entertainment/restaurants/tnt-diner/article115175313.html

UNIQUE BURGER BAR CONCEPT COMES TO POINT RUSTON
http://stack571.com/wp-content/uploads/2016/11/Stack571TacomaOpeningPRFINAL-Nov2016.pdf

HAVE A WHISKEY AND A BURGER AT COMING POINT RUSTON RESTAURANT
http://www.thenewstribune.com/entertainment/restaurants/tnt-diner/article97164967.html

GOURMET BURGER, WHISKEY BAR OPENING NOV. 10 ON TACOMA'S WATERFRONT
http://www.thenewstribune.com/entertainment/restaurants/tnt-diner/article111691452.html

THIS BUZZY LAKE OSWEGO PIZZERIA IS OPENING A SECOND SHOP IN VANCOUVER
https://pdx.eater.com/2018/11/7/18073254/pizzeria-sul-lago-vancouver-waterfront

TWO MORE RESTAURANTS HEADED TO THE WATERFRONT VANCOUVER
www.columbian.com